



HORS D'OEUVRES & DINNER MENU

November 1st thru October 31, 2019

Our Private Events Menu is created using the best quality,
locally sourced products whenever possible.

These dishes reflect the long lasting traditions of The Minikahda Club
and are influenced by the best of international flavors.

Ferris Shiffer
Executive Chef

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

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Service Charges are not Gratuity



HORS D'OEUVRES

(Recommended for passing)

COLD HORS D' OEUVRES

\$2.25 per piece

Cucumber with Fresh Dill Mayonnaise on Potato Bread

Miniature Tostadas with Corn & Guacamole garnished with Queso Fresco (GF)

Petite Basque Ruffle with Pear-Honey Compote and Candied Orange Zest on crouton

\$2.75 per piece

Navajo Fry Bread with Avocado Salsa

Goat cheese mousse in endive garnished with preserved orange
and chopped candied walnuts (GF)

Cantaloupe wrapped with prosciutto and basil leaf and drizzled with EVOO

Seasonal Melon Skewer – may include Watermelon, Honey Dew, Casaba, Cantaloupe,
and/or Mango with Lime Juice (Spring/ Summer) (GF)

Miniature Tostadas with Corn & Guacamole pick one- Shrimp, Smoked Chicken or
Shredded Pork (GF)

Smoked salmon salad in cucumber (GF)

\$3.00 per piece

Chilled Shrimp with Cocktail Sauce or Avocado-Tomatillo salsa (GF)

Miniature Beef Carpaccio with Capers and Shaved Parmesan Cheese on Brioche

Salmon Rilette – Smoked Salmon Roll with Rilette of Capers, Red Onion, Parsley, Lemon
on Brioche Crouton

Sushi Rolls Crab or Shrimp, with Cucumber and Avocado Wrapped in Nori, accompanied
with Wasabi and Pickled Ginger (GF)

Thai Spring Rolls with Shrimp, Kirware, Carrots, and Cucumbers (GF)

Smoked salmon in fried fingerling potato cup with crème fraiche and chives

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(GF) denotes Gluten free items

\$3.50 per piece

House Smoked Salmon Roulade with Salsa Verde and Fingerlime Caviar on Brioche
Tuna Tar Tar with Fresh Ginger and Sesame Seeds on pappadam chip

HOT HORS D' OEUVRES

\$2.25 per piece

Bruschetta – Goat Cheese, Tomato, & Balsamic Glazed Greens on toasted baguette
Bruschetta – Tomato, Basil, and Mozzarella on toasted baguette
Buffalo or sesame glazed chicken (Thighs) on skewer (GF)
Crispy olives Stuffed with fennel sausage
Rumaki-Bacon wrapped water chestnuts (GF)
Fried mozzarella bites in rice panko with marinara dipping sauce (GF)
Butternut squash with pesto and parmesan cheese arancini GF

\$2.50 per piece

Brie de Meaux with preserved figs in olive oil dough cup
Homemade spanakopita with spinach, golden raisins and Feta or Chevre
Italian speck ham wrapped gnocchi (2) with sage leaf & parmesan (Fall/Winter)
Short rib arancini with caramelized onion and fontina cheese in rice panko breading (GF)
Swedish meatball with lingonberry on skewer
Spinach and artichoke croquette with cream cheese
Fried truffle mac n cheese croquettes
Asparagus wrapped with brik pastry; drizzled with olive oil and parmesan
Prosciutto, truffle and fontal cheese arancini GF

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\$2.75 per piece

Miniature croque monsieur sandwiches on skewer
Bacon wrapped dates stuffed with blue cheese (GF)
Vincent Meatballs- Stuffed With short ribs and smoked Gouda cheese & drizzled with balsamic glaze (Recommended for Buffets) (GF)
Wild Mushroom "chopsticks" with Thai chili sauce
Asparagus wrapped with prosciutto and brik pastry; drizzled with olive oil and parmesan

\$3.00 per piece

Beef short rib satay with balsamic glaze (GF)
Spanish shrimp with zucchini and soffrito on a skewer (GF)
Vegetarian egg roll with cashews and Sweet n' Sour Dipping Sauce
Maple glazed bacon with butternut squash (Fall/Winter) (GF)

\$3.50 per piece

Bacon wrapped sea scallops (GF)
Brown sugar glazed pork duet; Braised Pork Belly Wrapped with Bacon on a Skewer (GF)
Lobster rolls; Lobster salad in a gourmet bun

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HEAVIER HORS' DOEUVRES

(Recommended for buffet)

Sesame or buffalo chicken wings with dipping sauce (GF) 2.25

Crispy chicken, bacon & ranch quesadillas 2.5

Spicy black bean and cheese quesadillas ADD tomatillo pork (.75)

Miniature Reuben Sandwiches with corned beef, Swiss, sauerkraut and Thousand Island dressing 2.75

Margherita panini with tomato, mozzarella & basil 2.5

Miniature Cuban panini with pulled pork, ham, olive salad and Fontina Cheese 3.25

Italian Sausage, Tomato Soffrito and Mozzarella Panini

Short Rib Melt Panini with Short ribs, Caramelized Onion & Swiss Cheese

Miniature hamburger with Tomato and Pickle (assembled) 4

Miniature Turkey Burger with Chipotle Mayo (assembled) 4

Miniature pulled pork slider with slaw on a Hawaiian bun 4

Sliced Tenderloin bruschetta with horseradish sour cream and onion straws 4

Beef Bánh Mì Sandwich Sliced beef on a steamed bun with a cilantro, pickled radish, carrot, cucumber, and sriracha aioli 4.5

Fish tacos with homemade slaw, cilantro and poblano cream sauce & chile de arbol 4.5

BUILD YOUR OWN PIZZA Includes Cheese & Sauce (Red or White) 15

Pick up to 3 ingredients- Mushrooms, Zucchini, Preserved Tomatoes, Green or Black Olives, Sausage, Pepperoni, Charred Pepper Rings, Goat Cheese (Recommended for Buffets) 16

SPECIALTY PIZZAS 17

Bruschetta – Goat Cheese, Tomato crudo, Arugula & Balsamic Glaze

BBQ Chicken Pizza- BBQ Chicken, Mozzarella, Red Onion, & Charred Pepper Rings

Margherita – Mozzarella, Tomato & Basil

White Pizza – Boursin, Ricotta, Mozzarella, Roasted Garlic, Sautéed Spinach, Applewood Smoked Bacon

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BUFFET DISPLAY *(priced per person)*

Fresh Vegetables and Relish Tray with House Made Ranch Dip 4.50

Seasonal Fresh Fruit Display 4.50

Trio of Spreads (White bean-olive oil hummus, sundried tomato, black olive tapenade) served with warm pita bread 4.50

Grilled Vegetable Display with Housemade Hummus and Blue Cheese Dip, & Pita Chips 5.50

Imported and Domestic Cheese Tray with Cracker Display 5.50

Antipasti Platter with Olives, Grapes, Candied Nuts, Fresh Mozzarella, Ricotta Spread with Truffle Honey, Salami, and Prosciutto with Toasted Baguette Croutons 5.50

LIGHTER SNACKS

\$2.25 per person

Crispy Tortilla Chips with Fresh Salsa (Guacamole - 2.25 surcharge

Minikahda Croutons

Mixed Nuts

Popcorn

Snack Mix

Trail Mix

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LATE NIGHT SNACKS (prepared before 10:00 pm)

Miniature Corn Dogs 1.75

Miniature Hamburger or Turkey Burger with Tomato and Pickle (assembled) with Ketchup, Mustard & Chipotle Mayo 4

Miniature Traditional Grilled Cheese Sandwiches (\$3.00 per sandwich-four squares)

Homemade Potato Chips with Horseradish Sour cream (\$2.00 per person)

French Fries with Dipping Sauce (\$2.00 per person)

"Make your own Taco Buffet" (Choose one meat- Pulled pork, Chicken or ground beef), Corn tortillas, Black Beans, Guacamole, Pico de gallo, Sour cream, Tortilla Chips and Housemade Sauce-Red or Green (\$9.50 per person)

Assorted Flat Bread Pizza (\$15.00-17.00 each)

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DINNER MENU

All entrée prices include cup of soup or starter salad

SOUPS

Chilled pea with apple and mint

Chilled classic vichyssoise with chive oil

Chilled gazpacho (with or without avocado)

Chilled white gazpacho with green grapes, almonds

Butternut squash with basil pesto

Celeriac volute with roasted mushroom compote and crispy shallots

Gratin of mushroom and aged Jack cheese

Roasted tomato en croute with basil pesto

Roasted cauliflower puree

STARTER SALADS

Ferris' Caesar (*featuring our Chef's signature caesar dressing*)

Classic Caesar

Minnesota grown tomato medley, fresh mozzarella, basil oil, sea salt

Mixed greens with shaved vegetables (Cucumbers, radishes, carrots)

Bibb lettuce flower \$2.00 surcharge

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SALAD ENHANCEMENTS \$1.00 per ingredient

Cheese bleu cheese crumbles, Ricotta ensalata, Parmesan, feta, Fourme D'Ambert, Manchego, fresh goat cheese, Evalon (goat cheese-feta blend), Burrata, Ciligiene

Bruschetta tomato rubbed bruschetta or grilled bruschetta with mushroom ragout

Nuts candied almonds, Marcona almonds, candied walnuts, candied pecans, pine nuts or pistachios

Seasonal fruits may include strawberries, blueberries, raspberries, glazed figs, watermelon croutons, tart cherries, red or green grapes, grapefruit segments, Orange segments, blood orange segments, golden raisins or port marinated pear

All greens salads include shaved carrots, radishes and cucumbers unless otherwise specified.

Additional vegetables may be added to any salad

Vegetable choices include: cherry tomatoes, red or green peppers, Kalamata olives, sweet onion

Salad Dressings are all made in house: Caesar, ranch, bleu cheese, Minikahda green goddess, sherry vinaigrette, walnut vinaigrette, white balsamic, Black balsamic, citrus vinaigrette, preserved pear vinaigrette, thousand island, or French

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FISH MAIN COURSES

Pan seared Walleye Pike with beet vinaigrette 47

Seared Salmon with dill buerre blanc 47

Thai caramel glazed salmon garnished with snow peas and brown beech mushrooms 47

Scallop crusted Sea Bass or Halibut with Buerre blanc 50

Miso marinated Seabass or halibut with avocado-citrus salad 48

Chilean seabass with ragout of baby artichokes, oven dried cherry tomatoes, cipollini onions and broken tomato vinaigrette 50

MEAT MAIN COURSES

6oz. Boneless Short Rib with natural sauce and braised vegetables 37

Pork tenderloin with natural sauce & caramelized onion jam 40

6oz. /8oz. Filet of Beef with glazed cipollini onions and Cabernet sauce 47/55

6oz. Carved beef tenderloin with cabernet sauce and ragout of cipollini onions, tomato crudo and mushrooms 47

5oz. Filet stuffed with 1oz shredded Short Rib topped with a mushroom or blue cheese blanket 47

Veal Scalloppine with duck fat potatoes, garlic confit & roasted Brussels sprouts 50

Grilled lamb tenderloin with parmesan gnocchi, swiss chard & natural sauce 50

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POULTRY

Chicken Roulade stuffed with Chicken Mousse, sun dried tomatoes, spinach, and pine nuts, served with Buerre blanc 41

Chicken Roulade with caramelized onions, Fontina cheese, and Swiss chard wrapped in prosciutto 42

Roasted Chicken Breast stuffed with pesto and garnished with heirloom tomato crudo 41

Roasted Chicken breast Stuffed with corn, prosciutto, fontal cheese 41

Roasted chicken breast stuffed with Boursin and wild mushrooms with natural sauce 42

DUETS

Roasted Chicken Breast and two jumbo Shrimp with Pequillo pepper soffrito and Buerre blanc 50

3oz. Salmon, Sea Bass or Halibut and 4 oz. filet of Beef with cabernet sauce 54

5oz. filet with Cabernet sauce and two jumbo shrimp with Buerre blanc 54

"Beef Oscar" – 6oz. filet with 2oz. whole Crab meat with asparagus and béarnaise 55

CHEF SPECIALS

Sauteed halibut with shrimp risotto & snap peas 48

Salmon Oscar with king crab, asparagus, potato cubes & bearnaise 52

Steak Frites 12 oz New York sirloin, French fries & bearnaise 58

6oz beef Bulgogi on basmati rice with hon Shimeji mushrooms, julienne of snow peas and carrots

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VEGETARIAN MAIN COURSES

Portobello mushroom sandwich with mushroom and spinach stuffing, mushroom syrup 28

Turnip cannelloni with roasted mushrooms, Boursin cheese, garnished with tomato jam 28

Baby vegetable paella-seasonal vegetables, Saffron infused arborio rice 28

Butternut squash (fall/winter) or Spring pea (Spring/Summer) risotto with roasted vegetables

Handmade Corn Agnolotti with fava beans, sungold tomatoes, sugar snap peas yellow wax beans tarragon and corn broth

Handmade ravioli with ricotta cheese, marinara, basil oil

DINNER MENU ACCOMPANIMENTS

Entrees include the choice of one vegetable and one starch

VEGETABLES

French green beans

Asparagus, (grilled or sautéed)

Giant asparagus wrapped in brik pastry, (\$2.00 surcharge)

Medley of seasonal vegetables: zucchini, yellow patty pan squash, carrots, and Cipollini onions (Recommended for buffets)

VEGETABLE BUNDLES *Chef recommended*

Winter bundle: rutabaga, parsnips, celeriac, butternut squash, and portabella mushrooms

Asparagus or haricot vert with heirloom carrots, and broccolini

Heirloom carrots with haricot vert and assorted bell peppers

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STARCHES & GRAINS

Au Gratin potatoes with aged Jack cheese (recommended for buffets)

Potato puree: Boursin, horseradish, roasted garlic, sweet potato, or caramelized onions

Potato terrine wrapped in brik pastry: Boursin, horseradish, sweet potato, or caramelized onion,
(\$1.00 surcharge)

Roasted baby red potatoes

Fingerling potatoes

Twice baked potato: Boursin, roasted garlic, or horseradish

Three-grain pilaf with vegetable dice, wild rice, farro, and arborio rice

Basil Risotto with diced vegetables

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DESSERTS *(included in dinner price)*

Strawberry shortcake with fresh strawberries, and whipped cream

Classic Crème Brulee, Chocolate Brulee, Salted Caramel Brulee, Maple Brulee (GF)

Chocolate pot de crème with fresh raspberries and whipped cream (GF)

Minikahda "Turtle Sundae"-house made hot fudge sauce and caramel sauce over vanilla ice cream with chopped walnuts (GF)

Caramel-apple bread pudding served with vanilla bean or cinnamon gelato

Trio of house made sorbets or gelatos with macaroon \$1.00 surcharge (GF)

Mascarpone cheesecake with fresh berries \$2.00 surcharge (GF)

Seasonal berries with lemon curd and whipped cream \$2.00 surcharge (GF)

PETITE SWEETS

Miniature salted caramel budino

Miniature key lime pie shooter

Miniature blueberry cobbler with vanilla bean gelato

Miniature Apple Crisp with homemade vanilla bean gelato

House made truffles-Red Velvet, Oreo, Reeses peanut butter

House made macaroons, (2per)

Miniature fruit tarts with pastry cream

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